



2018 Fall & Winter Specials

Chicken 'N' Waffle Breakfast Bake

Crisp chicken and crunchy waffles baked in an envelope of fluffy farm fresh eggs touched with maple syrup.

Time to shake up breakfast!

Half Pan 69.95 serves 8-10 guest

Full Pan 129.50 serves 18-20 guests

Individual Sour Cream Coffee Cakes 5.25

Enjoy our new streusel topped, sour cream and vanilla coffee cake with a layer of decadent chocolate in the middle for a light, melt in your mouth treat.

***add this to any breakfast order, minimum 10 and 48 hours' notice please*

HOLIDAY LUNCH BUFFET 19.95

HAND CARVED OVEN ROASTED TURKEY BREAST

CHEF JOHN'S MASHED POTATOES

TRADITIONAL SAGE STUFFING (VEGETARIAN)

TURKEY GRAVY AND CRANBERRY SAUCE (VEGAN)

SWEET POTATO AND BUTTERNUT SQUASH

WITH FARRO, POMEGRANATE ARILS, TOASTED ALMONDS (VEGAN)

SAUTÉED GARLIC GREEN BEANS, FRIED ONIONS (VEGAN)

SEASONAL GREEN SALAD, PEARS, PECANS, DRIED CRANBERRIES (VEGAN)

SEASONAL COOKIES

And other seasonal buffets...

Riesling-Marinated Chicken 15.95

Riesling, lemon, garlic and thyme marinated chicken breast with a Fall vegetable bake of fingerling potatoes, butternut squash, apples and red onion topped with crisp bacon. Served with a Caesar salad, rolls and butter

Chile/ Coffee Rubbed Pork Loin 15.95

Pork loin coated with our coffee and chili rub slow cooked to moist tender doneness served with our fiesta black beans, Mexican crema, limes and cilantro rice

Alabama BBQ Chicken 14.95

Whole pieces of farm fresh chicken charred on a hot grill, basted with 'Bama style tangy white BBQ sauce, slow roasted to finish. Served with white bread, fire cracker cole slaw and homestyle mustard potato salad

Grilled Tuscan-style Salmon 17.95

Garlic and thyme Atlantic salmon on a bed of cannellini beans and sautéed young kale tossed in a honey and Calabrian pepper vinaigrette. Served with harvest orzo, Caesar salad, rolls and butter

Classic Home-Style Pot Roast 13.95

Slow simmered beef roast and braised vegetables in a rich, hearty sauce with mashed potatoes, garden salad, soft rolls and butter

Bratwurst Buffet 12.95

Grilled Wisconsin and Beyond Meat Brats

Beyond Brats are the world's first plant-based sausage that looks, sizzles, and satisfies like meat. Paired with real Wisconsin brats, sausage rolls, brown mustard and a homemade apple, onion and fennel kraut. Served with German potato salad and a green garden salad.

TRI-STAR CATERING
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Salads and Sides *min. 10 please*

Autumn Harvest Salad 4.00

Mixed leafy greens tossed with tart Granny Smith apples, sliced almonds, Crumbled blue cheese
Bacon- Creole mustard vinaigrette

Harvest Orzo (vegetarian) 4.00

Rice-shaped pastas flavored with sage, pumpkin and chestnut, tossed with seasonal vegetables and our romesco sauce

Farro and Butternut Squash 4.00

Savory baked farro, thyme, butternut squash, bacon and parmesan

Roasted Cauliflower (vegetarian) 4.00

Savory herb roasted cauliflower on a bed of ancient grains, topped with a refreshing gremolata.

Romesco Mushroom Ravioli Salad* 5.00

Tender mushroom ravioli tossed with Catalonia Romesco sauce: almonds, tomatoes, roasted red pepper and garlic. We add slivers of Spanish chorizo, parsley and almonds for garnish

***Can be ordered vegetarian**

Appetizers

Bulgogi Skewer 3.00

Grilled flank steak with our Bulgogi glaze
Garnished with scallions and sesame seeds

Roasted Pepitas Hummus 3.50

Pumpkin seeds, roasted garlic, chili powder, cannellini beans, olive oil and a touch of lemon with chili/garlic naan dippers

Flamin' Hot Corn Dip 4.00

A creamy mix of grilled sweet corn, jalapeño bacon, Mexican cheeses and a tart lime crema come together for a great spicy dip, and then we put it over the moon – we top it with crushed, bright orange, super spicy cheese snacks and cotija cheese. Served with limes and tortilla chips

The Cuban is back!

A client favorite.

Thin slices of roasted pork loin and ham, Swiss cheese, mustard and dill pickles pressed on hardy sourdough

Add this outstanding sandwich to your upscale sandwich tray or executive box lunch order

Soft Pretzels and Beer Cheese Soup 5.00 (20-person minimum)

Another perfect seasonal accompaniment